



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Pork Patties

with Potato Hash

Pork mince patties with golden cubes of roast potatoes, served with a fresh salad and creamy sauce for dipping.



35 minutes



4/6 servings



Pork

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
BABY COS LETTUCE	1	2
TOMATO	1	2
GREEN CAPSICUM	1	2
PORK MINCE	500g	2 x 500g
TARTARE/CREAMY FRENCH	2 sachets	2 sachets

FROM YOUR PANTRY

oil for cooking, salt and pepper, dried herb of choice

NOTES

You can transform this dish into meatballs with mash potato if you feel like a warmer dish! Use a pinch of nutmeg to season the meatballs and serve with gravy!

If you have burger buns you can make larger patties with the pork mince and fill the buns with the salad ingredients and aioli. Use the potatoes to make wedges.

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1. ROAST THE POTATOES

Set oven to 250°C. Dice **potatoes** and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25–30 minutes until golden and cooked through.

TIP *Season with a ground spice or dried herb for extra flavour. Cut the potatoes into wedges, chips or slices if preferred! You could also use the potatoes to make a mash instead.*

2. PREPARE THE SALAD

Rinse and tear **lettuce leaves**. Slice **tomato** and **capsicum**. Set aside.

TIP *You could chop the vegetables and toss with fresh parsley, dill or diced feta cheese for a Greek style salad. Add some sliced red onion or olives if you have some and dress with lemon juice and olive oil.*

3. COOK THE PORK PATTIES

Combine **pork mince** with **2 tsp dried herb of choice, salt and pepper**. Shape into 8 even sized patties. Cook in a frypan over medium–high heat with **oil** for 3–4 minutes each side or until cooked through.

6P – use 1 tbsp dried herb and shape pork mince into 16 even sized patties.

TIP *We used 1 tsp dried thyme and 1 tsp dried sage. You can use a pre-made spice mix, herb mix or chopped fresh herbs if you have some. To bulk out the mixture for more patties, you can add breadcrumbs, diced onion, sliced chives or grated carrot.*

4. FINISH AND SERVE

Serve **pork patties** with **roast potatoes, salad** and **creamy sauce** for dipping.

TIP *You can stir some sweet–chilli sauce, seasoning or curry powder through the aioli for a different flavour.*

This recipe has simplified instructions to help lower your meal cost.